



Crystal Jade celebrates its first-ever Michelin Star Award!

Crystal Jade, an established Singapore food & beverage group, celebrates its first-ever Michelin One Star Award, a prestigious nod granted by French company Michelin to select establishments that deliver outstanding service to its clientele. This year, one of Crystal Jade's reputable brands, Crystal Jade Golden Palace, received the illustrious recognition. This is considered a truly remarkable feat, for it parades the celebrated institution's dedication and prowess in bringing quality and authentic Chinese fare to customers around the world.

"Opened in 2002, this is the most comfortable branch of this restaurant group and the only one that specializes in Teochew dishes such as cold crab and sugar-coated yam. Look out, too, for the Cantonese barbecue meats and assorted seafood dishes; more contemporary offerings include chilled foie gras with sake and roasted suckling pig with black truffle. Their wine cellar includes a good international selection," MICHELIN Guide inspectors noted.

James Quek, COO of Crystal Jade Culinary Concepts Holding also shared, "To our Crystal Jade partners across the world, we thank you for your strong commitment and passion. Together as a team, we will stay true to the core concepts of Chinese cuisine, presenting authentic dishes and upholding a brand that continue to nourish the minds and souls of customers across generations. Thank you very much."

Reveling in this festive time, Crystal Jade Dining IN brings in unison an elegant spread of bestsellers featuring items that are served in Crystal Jade Golden Palace such as *Suckling Pig*, *Baked Prawn with Salted Egg Yolk* and *Roasted Peking Duck*. This shows the mark of unparalleled quality control maintained across all Crystal Jade outlets.



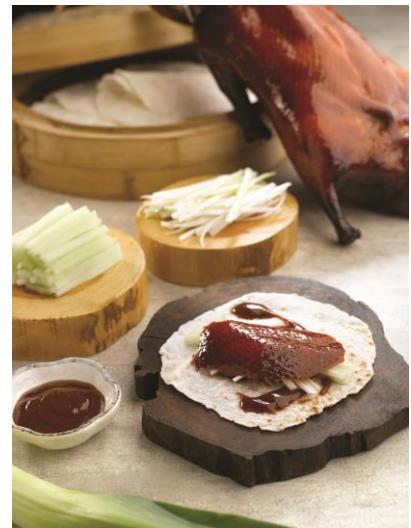
Roasted Baby Suckling Pig rolled with Black Truffle Rice: Perfection in simplicity brings forth rolls of crisp suckling pig skin holding a treasure trove of the fragrant black truffle rice, all to gratify the gourmand in you.

The meat from our **Suckling Pig** is prepared tender so as to melt in the mouth, and the skin is cooked to guarantee a crisp sensation with each bite.



The fragrant **Baked Prawn with Salted Egg Yolk** made of baked live prawns and coated with a rich salted egg yolk mixture, gives just the right kick to the taste buds. An outstanding dish, it is sure to satisfy the most discerning palate.

There is Peking Duck, and then there is Crystal Jade's **Peking Duck**. This delicacy, served since the time of the emperors, is prized for its thick, crisp skin, with the truly authentic versions--like ours--served mostly with the skin and just a hint of meat for flavour. Delicious, and one of our best sellers, for good reason.



A winning tradition

A dynamic kitchen serving the most delectable versions of Chinese delicacy favorites, with master chefs hailing from all over Asia.

Philippine's Best Restaurants 2016, Philippine Tatler

Certificate of Excellence 2016, Tripadvisor

Philippine's Best Restaurants 2014, Philippine Tatler

Singapore's Best Restaurant (2008-2014) – SG Tatler

Regional's Best Restaurant (2008-2014) – Regional Tatler

Best Chinese Restaurant, Top 3 (2013) – AsiaOne People Choice Award

Top 500 Asia's Finest Restaurants (2008-2013) – Miele Guide

FAQ's

SPECIAL OFFERINGS

Crystal Jade Dining IN Weekend Dim sum Buffet (Friday to Sunday, 2:00 – 5:00 P.M.)

'Little morsels of love' (literal translation of dim sum) such as Steamed Soupy Pork Dumpling "Xiao Long Bao", Steamed Cream Custard Bun with Salted Egg Yolk, and Baked Bo Lo B.B.Q Pork Bun, are meticulously prepared with choice and high-quality ingredients.

MANILA

Crystal Jade Dining IN

7th Ave. Bonifacio High Street, Bonifacio Global City, Taguig

ABOUT CRYSTAL JADE GROUP

Founded in Singapore in 1991, Crystal Jade Culinary Concepts Holding is a well-known household name in Asia that is committed to preserving the rich traditions of Chinese cuisine through its specialty dining concepts ranging from fine dining restaurants and casual dining eateries to specialty bakeries.

Together, the group serves up a diverse menu of well-loved items such as *Lanzhou La Mian* and Shanghai favourites such as *xiao long bao*, Cantonese barbecued meats, noodles and congee, Hong Kong dim sum, as well as quality pastries and breads.

The award-winning group currently owns and operates over 100 outlets in 22 major cities with diverse dining concepts across Asia Pacific and in the United States.

In 2014, L Capital Asia; the private equity arm of LVMH Moët Hennessey Louis Vuitton, officiated a 90% stake buy in Crystal Jade while in June 2015, Standard Chartered Private Equity (SCPE) announced its almost S\$70 million investment in the group as well.

For more information, visit <http://www.crystaljade.com.ph/>

VISION

Preserve the precious things in life. Through food, we strive to harmoniously connect people (present) with the past (culture) in order to secure the future (environment).

MISSION

Inspire people to live life to the fullest and forge closer cultural and family bonds through the modern culinary enjoyment of traditional Chinese recipes and dishes

For press inquiries, please contact:

Ms. Miriam Diana N. Cabiles | Email: miriam.cabiles@fortis.com.ph

